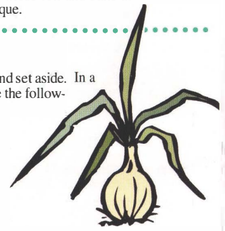
# Customers' Creations...

## Mexican Onion

For filling
1/4-lb. ground chuck
1-tbs. chopped green pepper
1-tbs. chili powder
1-tsp. cumin
1/4-tsp. each salt & black pepper
1/8-tsp. cayenne pepper
1 medium white potato grated (or frozen hash browns).
1/2 cup of mesa (or other) flour

Saute everything but the potato for about 2 minutes. Then stir in potato and remove from heat. Set this mixture aside. Sprinkle onion with 1/2 cup mesa flour, 1 tsp. chili powder, 1/2 tsp. cumin, and 1/4 tsp. cayenne. Pile the sauteed ingredients over the top of onion. Close foil and bake at 375˚ for 45-60 minutes, or place on barbeque.

## Bayou Onion



Crumble 10 saltine crackers over cut onion and set aside. In a heavy skillet, melt 2 tbs. margarine and saute the following ingredients:

1 tbs. chopped bell pepper
1 clove garlic
1 cut shredded squash
1 cup cooked rice
1 tbs. soy sauce
1/2 cup small salad shrimp

Season to taste with salt, pepper, and cayenne pepper. Stir, remove from heat and mound onto the onion. Seal foil and bake at 375˚ for 45-60 minutes.

# ...More Customer Creations

## Bayou Mega Onion

1/2 cup chopped chicken breast
1/4 cup chopped smoked sausage
1/3 cup shrimp
1/4 cup melted margarine with one chicken bouillon cube dissolved in it
1 tbs. dark roux (found in a jar)
1/4 tsp. each salt, pepper, cayenne pepper
1 tsp. gumbo file
3/4 cup cooked rice
1/4 cup cut okra

Stir all ingredients and pile on top of onion.
Close foil and bake at 375˚ for 45-60 minutes.

## Fruit Funtastic!

Have fun and experiment with different fruits like oranges, apples, etc. Just place fruit in blossom maker, slice as usual, open petals slightly, fill the center with yogurt, or fruit dip. Great alternative to cookies or candy!

# Dip Recipe Suggestions

Use your family's favorite bottled salad dressing as dipping sauce, or **MAKE YOUR OWN:**

### CREAMY SALSA DIP

1/2 c bottled buttermilk dressing or ranch dressing
1/2 c mild salsa mix

Combine in blender and blend for 5-10 seconds until smooth. Refrigerate, tightly covered, to use in 2 weeks.

### MAYONNAISE DIP

2 c mayonnaise
2 c sour cream
1/2 c chili sauce
1/2 t cayenne pepper

Combine all ingredients. Slowly warm over low heat, stirring with a whisk. Creates enough sauce for 6 onions.

### EXTRA HOT & SPICY DIP

1/2 c Catalina dressing
1/4 c hot salsa

Combine in blender and blend for 5-10 seconds until smooth. Refrigerate, tightly covered, to use in 2 weeks.

### BLUE CHEESE DIP

1/4 c crumbled blue cheese
8 oz. Bottle ranch or buttermilk dressing
1/2 t garlic powder
2 T mayonnaise

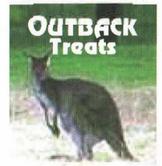
Stir all ingredients with a fork. Refrigerate, tightly covered, to use in 2 weeks.

### CHUNKY DIP

1/2 c mild salsa
1/3 c Thousand Island dressing
2 T sweet pickle relish w/juice
dash of Tabasco

Stir all ingredients with a fork. Refrigerate, tightly covered, to use in 2 weeks.

### "OUTBACK" STYLE DIP




1/2 c mayonnaise
2 tsp ketchup
2 tsp horseradish – *cream style*
1/4 tsp. paprika
1/4 tsp salt
1/8 tsp dried oregano
dash ground black pepper
dash cayenne pepper

Combine all ingredients in a small bowl.
Keep tightly covered in refrigerator to use in 2 weeks.

### "OUTBACK" STYLE BATTER

1 egg
1 c milk
1 c flour
1 1/2 tsp salt
1 1/2 tsp cayenne pepper
1/4 tsp dried oregano
1/8 tsp dried thyme
1/8 tsp cumin
1 large Spanish onion oil for frying

Beat the egg and add milk in bowl large enough to hold the onion. In a separate bowl, combine the flour and spices. Slice onion, following steps 1 through 7 in the Basic Onion Blossom Recipe. Dip onion in milk mixture and then coat liberally with dry ingredients. Shake off extra mix and follow steps 10-12.

# THE ONION BLOSSOM MAKER™ RECIPES

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## Basic Onion Blossom Recipe:

1) Use an onion about 3/4 lb. If too big, peel down to fit.
2) Cut off 1/4 of the top of onion off and peel away skin. Don't disturb the root.
3) Place the onion in blossom maker centering root in the middle of the hole.
4) Place knife directly across middle and slice down to the stopping guides.
5) Slice this way in every slot.
6) Remove onion from holder and soak in very hot water for 1 minute. Remove from hot water and place in ice water for 3 minutes.
7) Loosen petals by tapping onion root on countertop.
8) Insert kitchen fork through the root at a 45˚ angle with tines pointing up.
9) Dust lightly with dry batter mix (fish fry, pancake mix, etc.). Now dip onion in liquid mixture (*see TIP #1*). Next give a generous dusting of dry batter mix. Finish by shaking off extra mix.
10) Hold root end up, and slowly lower onion into hot oil (375˚-400˚). Be careful not to splatter. Remove fork. Fry for about 4 minutes or until golden brown. Turn over and cook the other side until golden brown.
11) Remove the core of the onion by placing the narrow end of the corer down on top of the root. Press and twist until the root comes away from the blossom.
12) Place your favorite dipping sauce in the center and enjoy!

**TIP #1:** *For a basic liquid mix, simply combine water with a small amount of flour or dry pancake mix.*

**TIP #2:** *Be creative with your dry and liquid batter mixes! Try cinnamon or cayenne pepper... Use your imagination and have fun!*

**TIP #3:** *Most oils will fry your blossom well, but try shortening for the most tempting blossom dishes!*

## Recipes

### Western Onion

- Follow steps 1 through 6.
- Season to taste with butter, garlic, Cajun seasoning, chili powder, salt & pepper, etc.
- Wrap onion loosely in foil, cook on barbeque with meat or in the oven at 375˚ until done.
- Place on serving plate, remove core and you're ready to enjoy this delicious dish!
- Great topping ideas are barbeque or fajita meat.

### Fajita Onions

- Follow steps 1 through 5.
- Remove onion from the Blossom Maker and cut off root.
- Saute petals in skillet with butter or oil over low heat until done.
- Add any desired spices.
- For diced onions just cut into smaller pieces.

# Colorful Onions

- Follow steps 1 through 5.
- Remove onion from the Blossom Maker.
- Fill a bowl with enough ice water to cover the onion and add food coloring. Leave onion in ice water until it is the shade you want.
- The longer the onion remains in the colored water, the darker the color will be.
- Use red & green for Christmas, pastels for Easter, red for Valentine's Day. Also, dice onion for a colorful twist on tuna, egg, potato or pasta salads!

## Tomatoes

### Tomato Blossom Salad

- Use a medium-sized tomato.
- With a knife, remove woody stem.
- Place tomato in Blossom Maker with the stem area pointing up.
- Check to be sure the bottom of the tomato is in the hole at the bottom of the Blossom Maker.
- Slice the tomato the same way as the onion. Do not cut through the bottom end.
- Remove the tomato from the Blossom Maker and place on a bed of lettuce on a plate.
- Use fingers to open the petals of the tomato enough for your favorite dip, sauce or filling.

## The Legendary "Swamp Blossom"

***First, the story...*** *For many years the Indians of the Louisiana bayous have been harvesting swamp blossoms, which they eat raw with just salt and pepper for seasoning. In fact, the alligators of the swamp also love them, so obtaining them is quite a challenge. One day, a Cajun trapper stopped at the home of his Indian friend and they dined together. The Indian graciously served his friend a Swamp Blossom. The trapper fell in love with the delicacy and took a few home to his family. His wife, while experimenting, fell upon this delectable battered and deep fried dish. If you can't find Swamp Blossoms in your area, you can substitute them with green tomatoes, which are just as tasty.*

### To Make A Swamp Blossom

- Choose a medium green tomato and remove the stem area with a paring knife.
- Place it in Blossom Maker with the stem pointing upwards.
- Slice using blossom guides.
- Separate petals with fingers.
- Place tomato on a large slotted spoon and season generously with dry batter mix.
- Allow to sit for a minute or two.
- Carefully lower blossom into hot oil. Fry for about 4 minutes or until golden brown.
- Remove from oil, let drain, put on a serving plate, and remove the core.
- Serve with your favorite dipping sauce or topping, and dig in!

**MICROWAVING can** *be used instead of baking for any of the following recipes. Just place the blossom in a microwave dish and set cooking time to 3-6 minutes, depending on your microwave.*

## Fast!

### Easy Onion Entrees

For the following recipes begin with steps 1 through 6. Then line a large bowl with an 18" square of foil. Brush onion generously with melted butter. For some extra fun and great taste try filling with your favorite cheeses.

### Leftover Delight

- Follow steps 1 through 6.
- Loosen petals by tapping the onion's root on countertop until the blossom opens to your liking.
- Fill it with any leftovers you have in your fridge!
- Finish by topping with cheese, sauce, etc., and microwave.

### Chicken Filling

1/4-cup each of chopped banana peppers, celery and bell pepper.
1-cup boneless chopped chicken breast.
1-cup cooked rice
Put the chopped chicken in a skillet over low heat. Stir for a few minutes then add other ingredients. Saute until almost done. Pile filling on onion, close foil up, and bake at 375˚ for 45-60 minutes.

NEW!

FREE Recipe Book Included!

# The Onion Blossom Maker™

# Make Delicious Onion Blossoms At Home-In Minutes

# THE ONION BLOSSOM MAKER

# The Onion Blossom Maker™

**Make Delicious Onion Blossoms At Home-In Minutes**

# The Onion Blossom Maker™

*Set Includes All This:*

**FREE** *Recipe Book*

*Easy To Use And Easy To Clean-Dishwasher Safe. Great Idea For Gift-Giving!*

# Easy As...

**1** Cut off top of onion and peel away skin

**2** Put onion in Blossom Maker and slice.

**3** Dust with batter or breading mix.

**4** Fry in hot oil until golden brown.

**5** Remove core of onion and enjoy!

**NEW!**

**FREE Recipe Book Included!**

# The Onion Blossom Maker™

***Get Creative! Try apples, oranges, tomatoes, more!***

*We ALL Love 'Em! And now you can make those mouthwatering gourmet onion blossoms right at home, quick and easy with fantastic results in minutes.*

**Apple Blossom!**

**Tomato Blossom!**

**Orange Blossom!**

*Complete Set Includes:*

- *The Onion Blossom Maker*
- *Onion Corer*
- *Complete Easy To Follow Instructions*
- *Exciting (Party Favorite) Dip Recipes.*
- *Batter and Breading Tips*

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